

ZUANI  
vini



A white wine obtained from a blend of native Friulano grapes and international varieties that thrive in Friuli, especially in Collio, with its outstandingly favourable geology, soil types and site climates.

#### **VARIETIES**

Friulano, Chardonnay, Sauvignon, Pinot Grigio.

#### **APPELLATION**

D.O.C. Collio.

#### **CHARACTERISTICS**

**COLOUR:** bright straw yellow, shading into pale gold.

**BOUQUET:** the characterful nose reveals subtle hints of toastiness and vanilla with distinct hints of citrus fruit.

**PALATE:** impressive palate with well-extracted fruit, thanks in part to the late harvest. The complex, well-sustained palate is seamless from entry through to the leisurely finish.

#### **SOIL TYPE**

Marl and sandstone of mid-eocene origin; superb aspect and position, with a medium to steep slope.

#### **VINIFICATION**

Cold maceration, then maturing in small barrels of French oak with lees stirring, daily at first, then weekly.

#### **WINE AND FOOD PAIRING**

A “*meditation wine*” to enjoy on its own, or with light starters, baked rice or pasta, shellfish, crustaceans and white meats; serve at about 16 °C.